



RAN - 2203000205026005

RAN-2203000205026005

B.Sc. Microbiology (Sem. V) Examination November - 2023

MB - 505 : Food And Dairy Microbiology

Time: 2 Hours]

[Total Marks: 50

સૂચના : / Instructions

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નીચે દર્શાવેલ નિશાનીવાળી વિગતો ઉત્તરવહી પર અવશ્ય લખવી.
Fill up strictly the details of signs on your answer book

Name of the Examination:

B.Sc. Microbiology (Sem. V)

Name of the Subject :

MB - 505 : Food And Dairy Microbiology

Subject Code No.: **2203000205026005**

Seat No.:

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Student's Signature

- (2) Figures to the right indicate full marks of the question.
(3) Draw neat and labeled diagrams whenever necessary.

Q. 1 Give specific answers:

[8 Marks]

- Define - putrefaction.
- Which two radioactive isotopes are used for gamma irradiation of food?
- What is the pH of milk at 25°C?
- Name the key enzyme used in cheese production.
- What are the "4-Fs" responsible for faecal-oral route of disease transmission?
- What is reason for "sticky dough" during bread preparation?
- Write any two advantages of producing microbial protein.
- Which plant extract is used to control nematodes during mushroom cultivation?

Q. 2 Explain / Comment on any two of the following:

[14 Marks]

- Majority of fermented milks rely on Lactic acid bacteria.
- Various methods are used for detection of food borne pathogens.
- Production and nutritional value of microbial protein are advantageous in comparison to conventional crops.

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[1]

[P.T.O.]

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Q. 3 **Discuss any two of the following:** **[14 Marks]**

- a. Write a detailed note on spoilage of canned food.
- b. Discuss radiation, chemical-based and packaging-based methods to prevent food spoilage.
- c. Discuss in detail the major steps of mushroom cultivation.

Q. 4 **Write short notes on any two of the following:** **[14 Marks]**

- a. Factors affecting food spoilage.
 - b. Testing and grading of milk.
 - c. Microscopic and cultural technique of food examination.
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